

create-your-own hors d'oeuvre party

a la carte

hot

<i>grilled chicken saté with spicy thai peanut sauce</i>	<i>\$24 per dozen</i>
<i>grilled new zealand lamb chops with raspberry-grappa sauce</i>	<i>\$39 per dozen</i>
<i>elle meatballs with tomato-garlic sauce and romano cheese</i>	<i>\$9 per dozen</i>
<i>pan-fried polenta topped with mushroom-marsala compote</i>	<i>\$18 per dozen</i>
<i>elle-grilled italian sausage with sweet dijon mustard</i>	<i>\$9 per dozen</i>
<i>chorizo and queso chihuahua quesadilla</i>	<i>\$18 per dozen</i>
<i>apple bacon-wrapped day boat scallops with roasted red pepper aioli</i>	<i>\$24 per dozen</i>
<i>spinach, mushroom and parmesan wrapped in filo</i>	<i>\$18 per dozen</i>
<i>deep fried brie with spiced green apple chutney and roasted garlic cloves</i>	<i>\$18 per dozen</i>

cold

<i>pepperoncini-stuffed with garlic-oregano goat cheese and/or peppadew-stuffed with goat cheese</i>	<i>\$9 per dozen</i>
<i>bay scallop ceviche with citrus, serrano and cilantro in a petite tomato basket</i>	<i>\$18 per dozen</i>
<i>smoked trout on granny smith apple sliver</i>	<i>\$12 per dozen</i>
<i>grilled and chilled asparagus crostini with balsamic reduction</i>	<i>\$15 per dozen</i>
<i>jumbo shrimp with cocktail sauce</i>	<i>\$15 per dozen</i>
<i>house-smoked salmon mousse on cucumber rounds</i>	<i>\$9 per dozen</i>
<i>zucchini, caramelized onion and fontina mini quiche</i>	<i>\$15 per dozen</i>
<i>roasted red pepper and asiago polenta</i>	<i>\$6 per dozen</i>
<i>asian ahi tartare on brioche toast points</i>	<i>\$21 per dozen</i>
<i>grilled bistro tenderloin with red pepper manchego sauce atop focaccia</i>	<i>\$18 per dozen</i>

*all prices are subject to 8.1% sales tax and 20% service charge
elle reserves the right to substitute with like menu items*

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platters

(all platters serve approximately eight people when presented in conjunction with other hors d'oeuvres or as a pre-cursor to a meal)

<i>bread display - fresh ciabatta, foccacia and herb grissini with pesto-infused olive oil, goat cheese on crushed tomato, red pepper manchego and bagna cauda</i>	<i>\$20 per platter</i>
<i>southwest dungeness crab salad with black bean, cilantro, red peppers and toasted pita triangles</i>	<i>\$45.00 per quart</i>
<i>red, yellow, and gold tomatoes, fresh mozzarella and basil vinaigrette</i>	<i>\$30.00 per platter</i>
<i>elle antipasta display of artichoke hearts, hot coppacola, marinated mushrooms, crostini, house-made mozzarella, goat cheese-stuffed peppadew, and green peppercorn salami</i>	<i>\$50.00 per platter</i>
<i>vegetable crudité with roasted garlic herb dip and red pepper aioli</i>	<i>\$1.00 per person</i>
<i>assorted fresh fruits and berries with raspberry yogurt</i>	<i>\$25.00 per platter</i>
<i>one kilogram wheel of pesto-stuffed brie with table water crackers</i>	<i>\$50.00 per platter</i>
<i>three selections of domestic and/or imported cheeses, ciabatta croutons, crackers, olives and cornichons (see attached list for cheeses and prices)</i>	<i>\$32.00 - \$38.00</i>
<i>toasted pita with tzatziki, garlic sauce, hummus b'tahini, kalamata olives, peperoncini and murcia goat cheese</i>	<i>\$35.00 per platter</i>
<i>house-smoked salmon or house-cured gravlax with red onion, fried capers, cream cheese, ciabatta croutons and crackers</i>	<i>\$50.00 for half side \$100.00 for full side</i>
<i>house-made country pate with pickled red onions, cornichons and whole grain mustard with table water crackers</i>	<i>\$50.00 per eight-inch loaf</i>
<i>caponata with garlic bruschetta and manchego cheese</i>	<i>\$32.00 per platter</i>

desserts

<i>triple berry cheesecake, gingerbread and brownie tray</i>	<i>\$4.00 per person</i>
<i>crème brulée with fresh berries</i>	<i>\$4.75 per person</i>
<i>lemon bars and cookies</i>	<i>\$18.00 per dozen</i>

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